Appl. No. 09/920,200 Atty. Docket No. 8654 Amdt. dated March 5, 2004 Reply to Office Action of February 2, 2004 Customer No. 27752

## Listing of the Claims

This listing of the claims replaces all prior versions.

- 1. (Currently Amended) A composition for preparing a brewed coffee beverage, the composition comprising (1) roasted and ground coffee and (2) processed coffee grounds (PCGs) comprising greater than 2%, by weight, lipids.
- 2. (Original) A composition of Claim 1, wherein the PCGs comprise at least about 10% lipids.
- 3. (Original) A composition of Claim 2, wherein the PCGs comprise at least about 15% lipids.
- 4. (Original) A composition of Claim 1, wherein the PCGs comprise from about 5% to about 20% lipids.
- 5. (Original) A composition of Claim 1, wherein the average particle size of the PCGs is from about 20 mesh to about 200 mesh U.S. Standard Sieve Series.
- 6. (Original) A composition of Claim 1, wherein the roasted and ground coffee and the PCGs are combined in weight ratio of from about 10:1 to about 200:1.
- 7. (Original) A composition of Claim 6, wherein the roasted and ground coffee and the PCGs are combined in weight ratio of from about 65:1 to about 133:1.
- 8. (Original) A composition of Claim 1, wherein the roasted and ground coffee is derived from the group consisting of robusta beans, Arabica beans and mixtures thereof.
- 9. (Original) A composition of Claim 1, wherein the PCGs are derived from roasted and ground coffee that has been used in the manufacture of soluble coffee and the PCGs have a moisture content of about 10% or less.

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- 10. (Currently Amended) A composition for preparing an instant coffee beverage, the composition comprising (1) roasted and ground coffee, (2) processed coffee grounds (PCGs) comprising greater than 2%, by weight, lipids, and soluble coffee particles.
- 11. (Original) An article of manufacture comprising the composition of Claim 10, wherein the composition is contained in a water permeable pouch.
- 12. (Withdrawn) A process for making brewed coffee or a coffee extract, the process comprising (i) contacting roasted and ground coffee and processed coffee grounds (PCGs) with water to generate a brewed coffee or a coffee extract; and (ii) collecting the brewed coffee for subsequent consumption or collecting the coffee extract for further processing.
- 13. (Withdrawn) A process of Claim 12, wherein the PCGs comprise at least about 10% lipids.
- 14. (Withdrawn) A process of Claim 13, wherein the PCGs comprise at least about 15% tipids.
- 15. (Withdrawn) A process of Claim 12, wherein the average particle size of the PCGs is from about 20 mesh to about 200 mesh U.S. Standard Sieve Series.
- 16. (Withdrawn) A process of Claim 12, wherein the roasted and ground coffee and the PCGs are combined in weight ratio of from about 10:1 to about 200:1.
- 17. (Withdrawn) A process of Claim 12, wherein the roasted and ground coffee and the PCGs are combined in a relatively homogeneous blend prior to being contacted with the water.
- 18. (Withdrawn) A process of Claim 12, wherein the roasted and ground coffee and the PCGs are not combined prior to being contacted with the water.
- 19. (Withdrawn) A process of Claim 12, wherein the water is heated to a temperature of at least about 65°C (149°F).
- 20. (Withdrawn) A process for making a coffee concentrate, the process comprising (i) contacting roasted and ground coffee and processed coffee grounds (PCGs) with water to generate

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a coffee concentrate; and (ii) collecting the concentrate for eventual packaging for sale as a liquid coffee concentrate.

- 21. (Withdrawn) A process of Claim 20, wherein the water is heated to a temperature of at least about 65°C (149°F).
- 22. (Withdrawn) A process for making soluble coffee particles comprising (i) forming a coffee extract by contacting roasted and ground coffee with water; (ii) forming a modified coffee extract by contacting the coffee extract with processed coffee grounds (PCGs); and (iii) drying the modified coffee extract to provide soluble coffee particles.
- 23. (Withdrawn) A process of Claim 22, wherein the water is heated to a temperature of at least about 65°C (149°F).
- 24. (New) A composition of Claim 1, wherein the PCGs comprise at least about \$5%, by weight, lipids.